



MINI SPIRAL OVEN

SPECIFICATIONS

**PRECISE HEATING. MAXIMUM FLEXIBILITY.
COMPACT FOOTPRINT.**

Our Mini Spiral Ovens are ideal for processors looking for a scalable solution that is flexible and compact. Use as a standalone solution or build multiple lines with this industrial production machine. The Mini Spiral Oven delivers improved product consistency while saving labor and provides all the benefits of larger spiral ovens in a compact design. The oven's control system automatically adjusts to operator recipes with precision results on product color, texture, and moisture, so you can yield those juicy, crispy, tender, cooked-to-perfection results. Better Process...Better Food®.

FEATURES

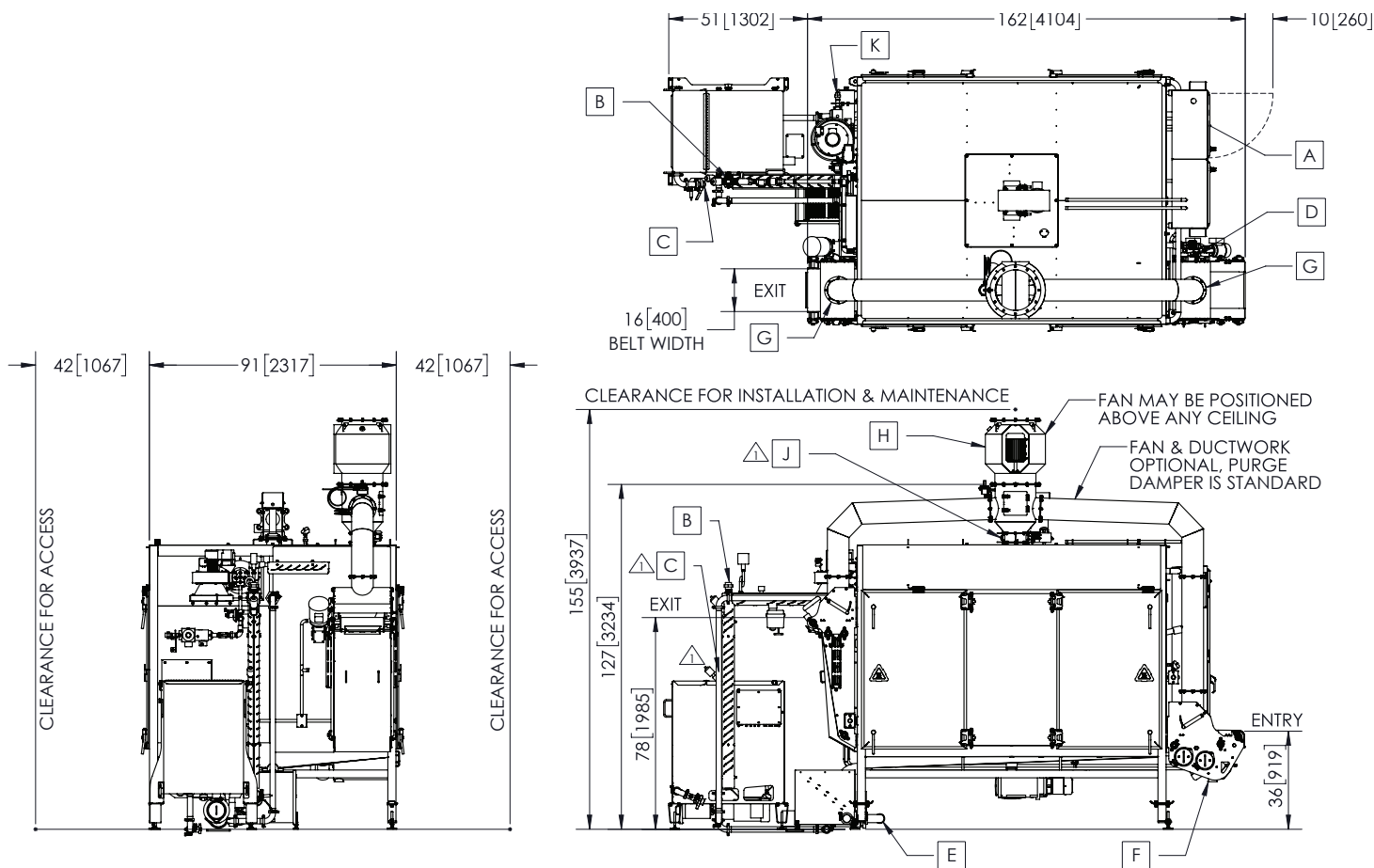
- STEAM, ROAST, BAKE, OR COMBINATION COOK (SUPER-HEATED VAPOR)
- VARIABLE SPEED CIRCULATION FAN
- IMPINGEMENT AIR SECTION WITH ADJUSTABLE AIR NOZZLES
- REACHES TEMPERATURES UP TO 450° F (232° C)
- MACHINE-MOUNTED PREWIRED CONTROLS
- BUILT-IN BELT WASH SYSTEM
- SANITARY CABLE ROUTING
- VAPOR CONTROL
- MULTIPLE RECIPE SETTINGS
- ETHERNET CONNECTION FOR REMOTE MONITORING
- RECIPE DRIVEN CLEAN-IN-PLACE (CIP) SYSTEM
- SHIPS IN ONE-PIECE; INSTALLATION READY
- COMPATIBLE INLINE OPTIONS: 16-IN (400 MM) SPIRAL FREEZER/CHILLER, AFOHEAT™ MINI FLAME GRILL, AND DEIGHTON 16-IN (600 MM) FRY LINE



TECHNICAL SPECIFICATIONS (Gas Version)

Footprint	Mini: 14.5-ft (4.42 m) L × 18.6-ft (5.6 m) W × 12.9-ft (3.93 m) H
Belt Dimensions	16-in (400 mm) wide; Up to 251.5-ft (overall) 142.4-ft (collapsed)
Belt Heights	Infeed 3-ft (919 mm); Exit 6.5-ft (1.98 m)
Belt Tiers	5 to 10 available
Capacity	750-1,800 lbs (350-800 kg)/hour
Residence Time	4-60 minutes (average)
Electrical	USA: 480 VAC, 3-PH, 60 Hz, 60 AMP AUS: 415 VAC, 3-PH, 50 Hz, 70 AMP EUR: 380 VAC, 3-PH, 50 Hz, 75 AMP
Natural Gas	Up to 0.9 MBTU/HR@2.0 PSI (7 PSI max) 263kW@138 mbar (485 mbar max) Inlet: 1-in NPT (25 mm)
Drains	Overflow Belt Wash: 2-in (50 mm) Sanitary CIP: ¾ NPT Sanitary CIP Drain: 3-in (75 mm)
Steam	Inlet: 1.5-in NPT (40 mm) 600-1,500 lbs/hour @ 80 PSI (272-680 kg/hour @ 5.5 bar)
Extraction/Purge	Up to 3500 CFM (99m³/min) Duct: 8-in (200 mm/min) (included purge, infeed/exit connections)
Water – Belt Wash	Inlet: 1-in NPT (25 mm) Up to 60 GPH (340 liters/hour)
Water – CIP	Inlet: ½ NPT (12 mm) 10 GPH (38 liters/hour)

TECHNICAL SPECIFICATIONS (Gas Version)



4780 NW 41ST ST, STE. 100 • RIVERSIDE, MO 64150

TEL 913.888.3333 | TOLL FREE 800.862.7536 | FAX 913.888.6440 | EMAIL: SALES@MARLEN.COM | WWW.MARLEN.COM



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